

Sambuca mojito with Sour Apple

Ingredients

- 30 ml Sambuca dei Cesari
- 30 ml Sour Apple
- 15 ml Sugar syrup
- 6 Large mint leaves

Method

Simple Syrup:

Mix 1 cup water with 1 cup sugar in a saucepan and bring to a boil. Stir in 1 cup of small cut mint leaves and let the mixture steep for 1 hour. Strain the mixture and let it cool. The simple syrup is ready to use.

Mojito:

Put 1 ounce mint infused simple syrup into a tall glass. Add a handful of apple slices and 30 ml of Sambuca dei Cesari, 30 ml of Luxardo Sour



Garnish

Garnish with a mint sprig and a slice of lime.